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FIG. 1

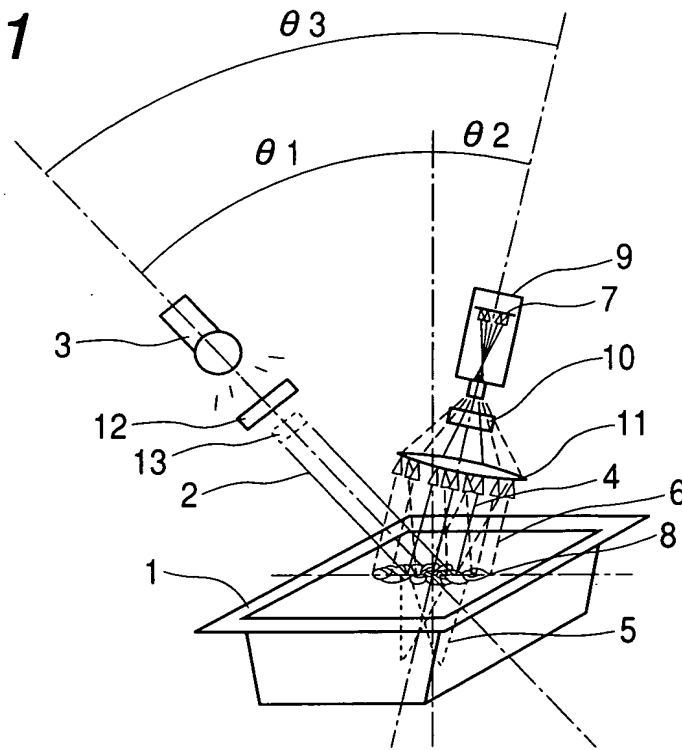


FIG. 2

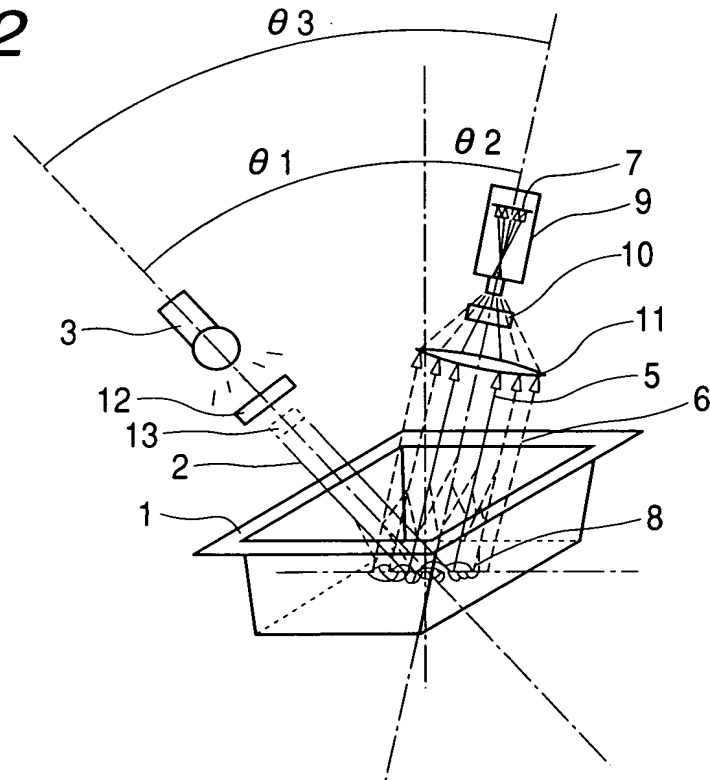
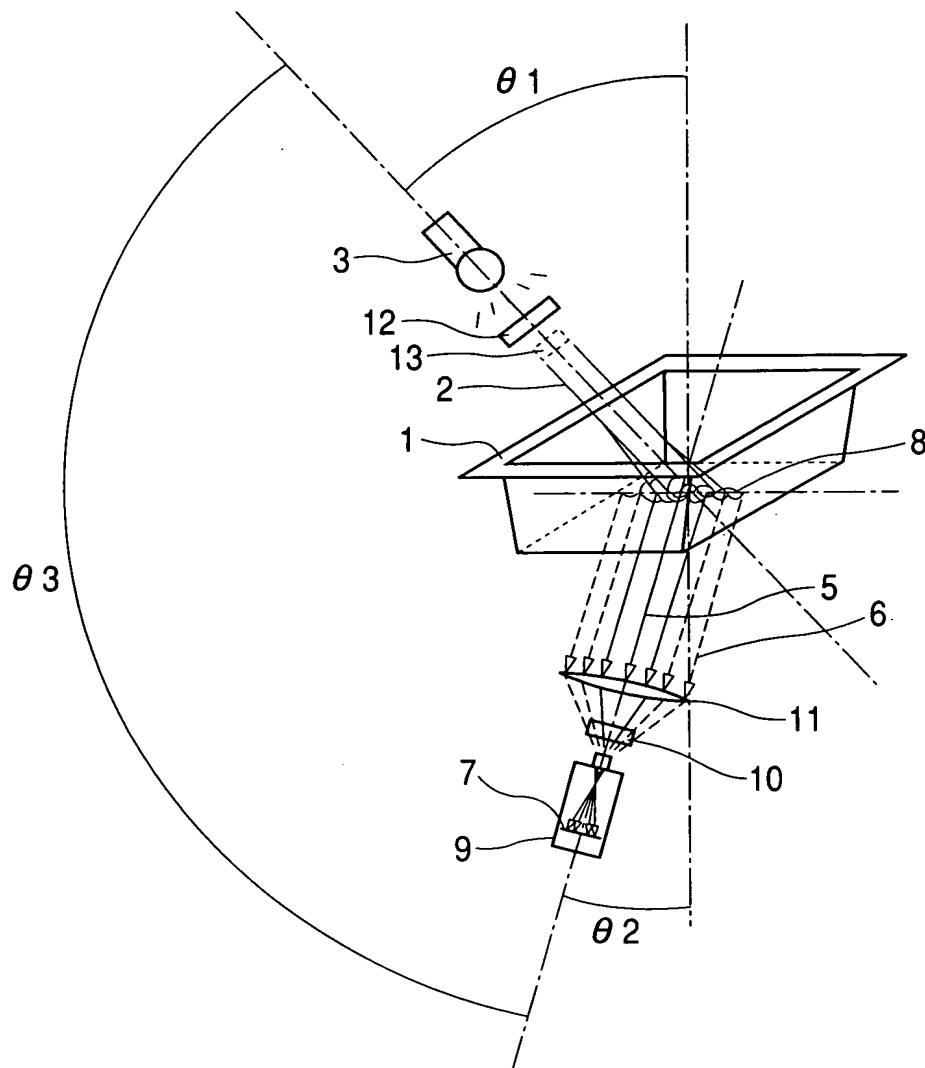
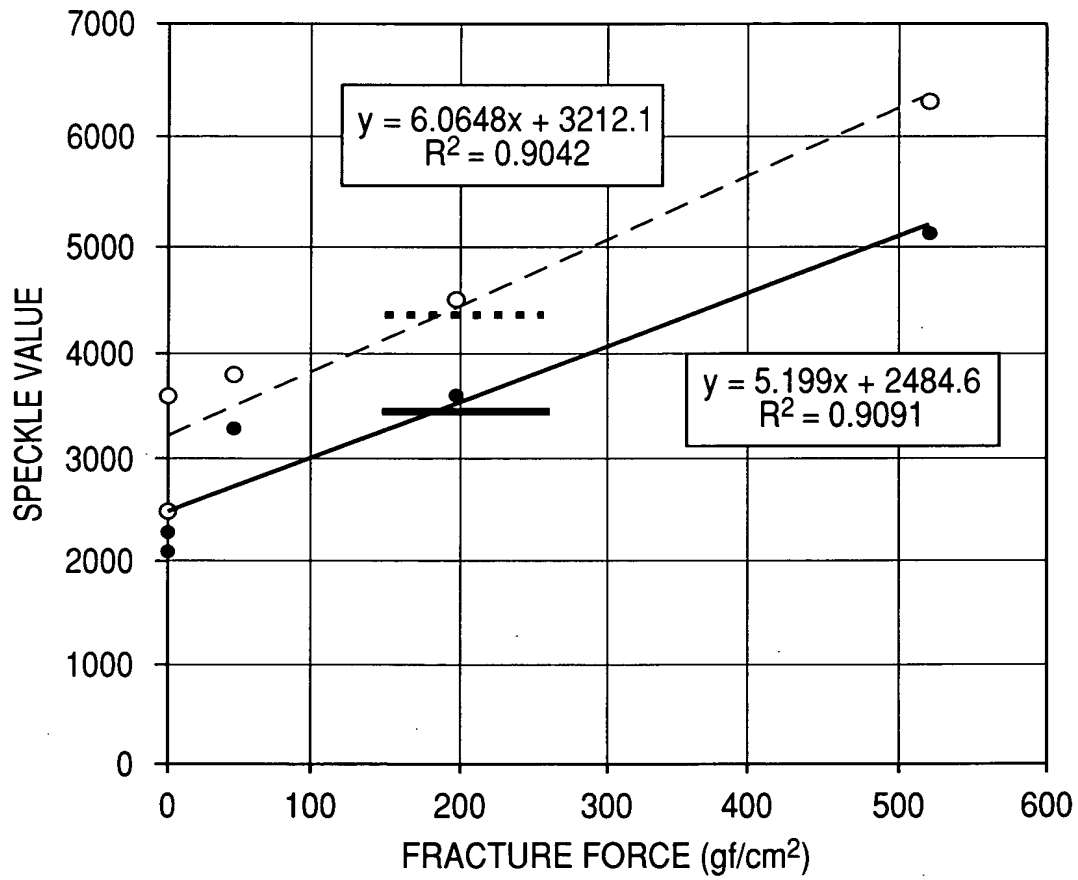


FIG. 3

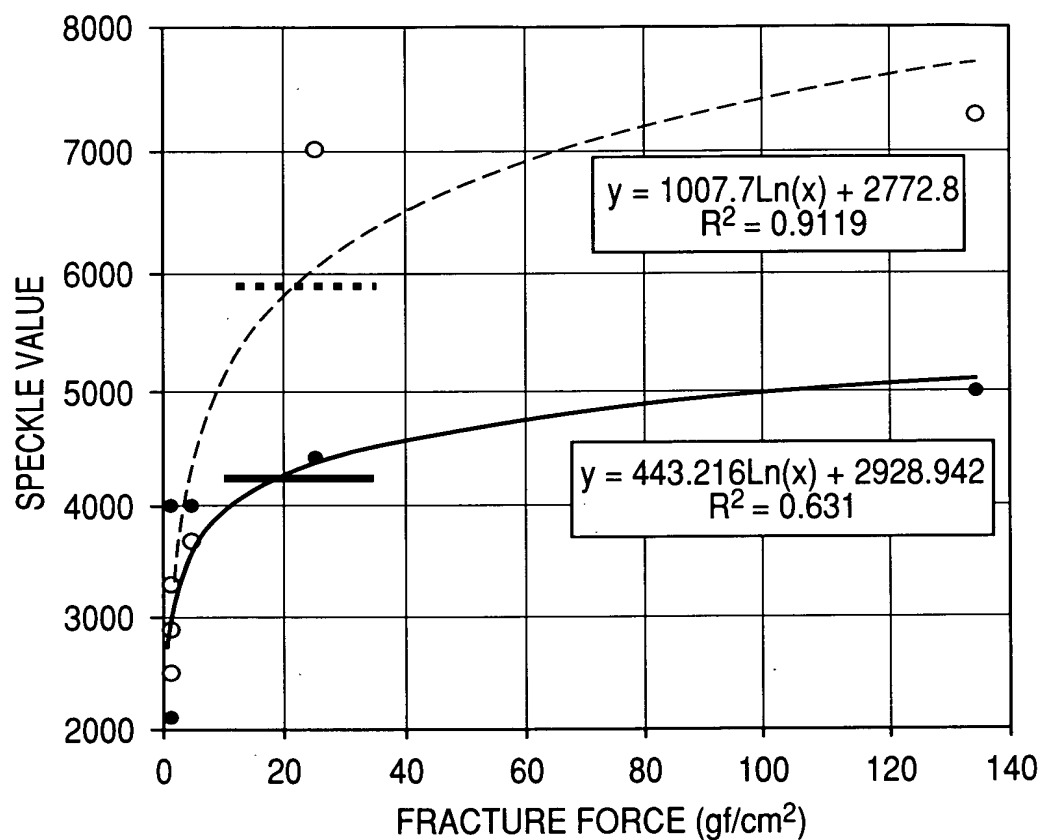


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FIG. 4

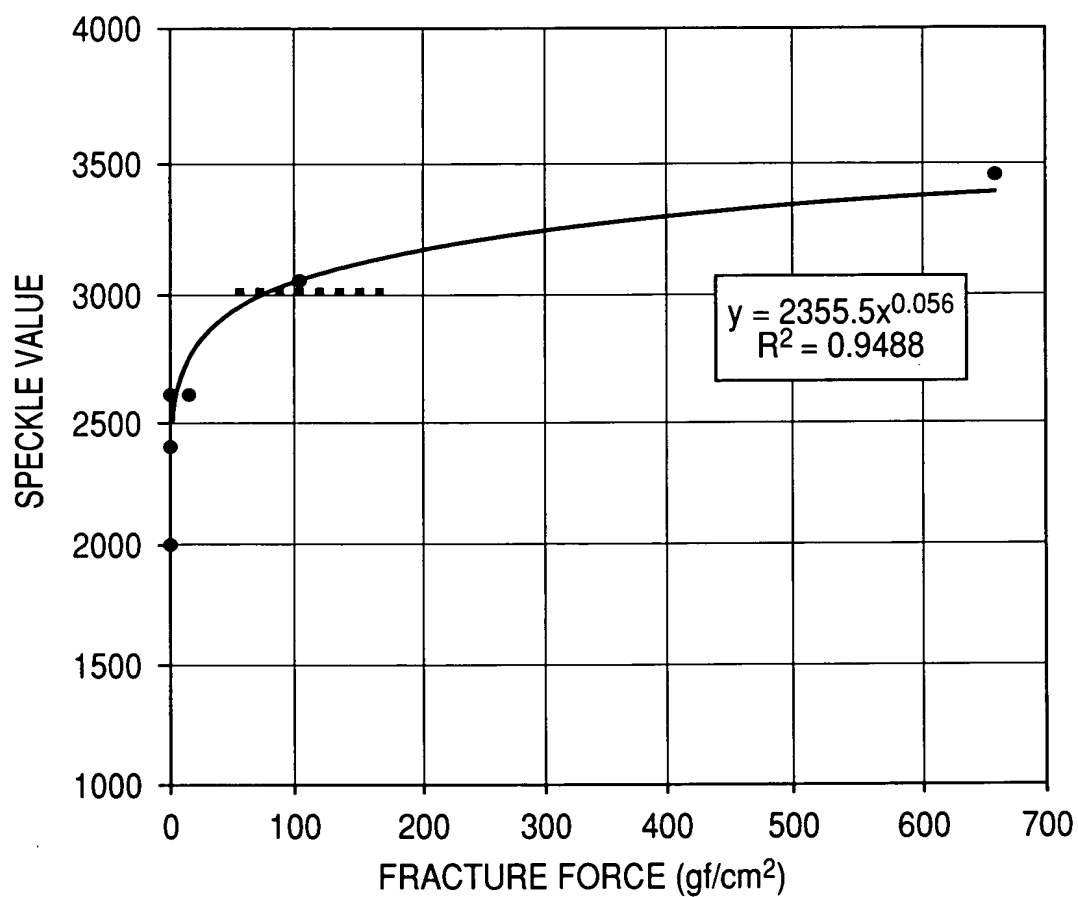
RELATIONSHIP BETWEEN HARDNESS OF GELATIN GEL
AND SPECKLE VALUE

- PACK SURFACE
- PACK REAR FACE
- LINEARLY (PACK SURFACE)
- LINEARLY (PACK REAR FACE)

FIG. 5

RELATIONSHIP BETWEEN HARDNESS OF AGAR GEL
AND SPECKLE VALUE

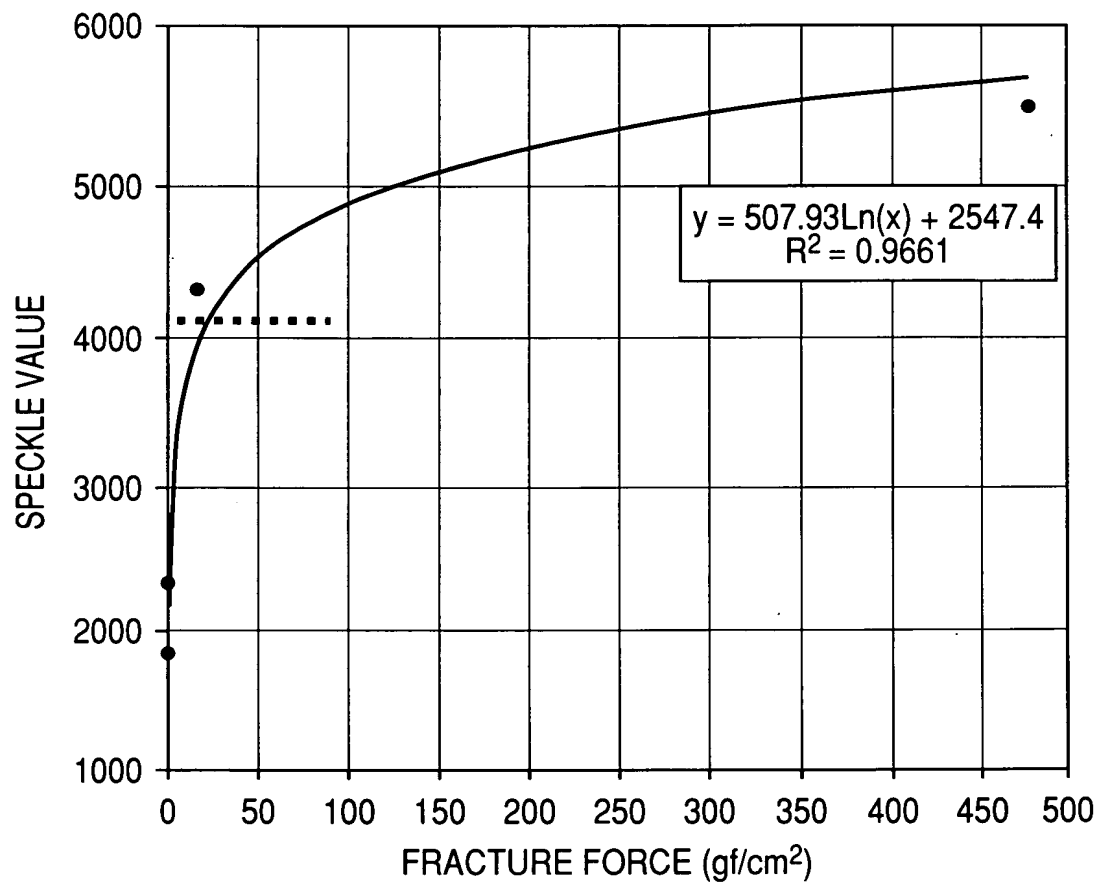
- PACK SURFACE
- PACK REAR FACE
- LOGARITHM APPROXIMATE CURVE (PACK REAR SURFACE)
- LOGARITHM APPROXIMATE CURVE (PACK SURFACE)

FIG. 6

RELATIONSHIP BETWEEN HARDNESS OF COFFEE-CONTAINING
CARRAGEENAN AND SPECKLE VALUE

- PACK REAR FACE
- POWER APPROXIMATE CURVE

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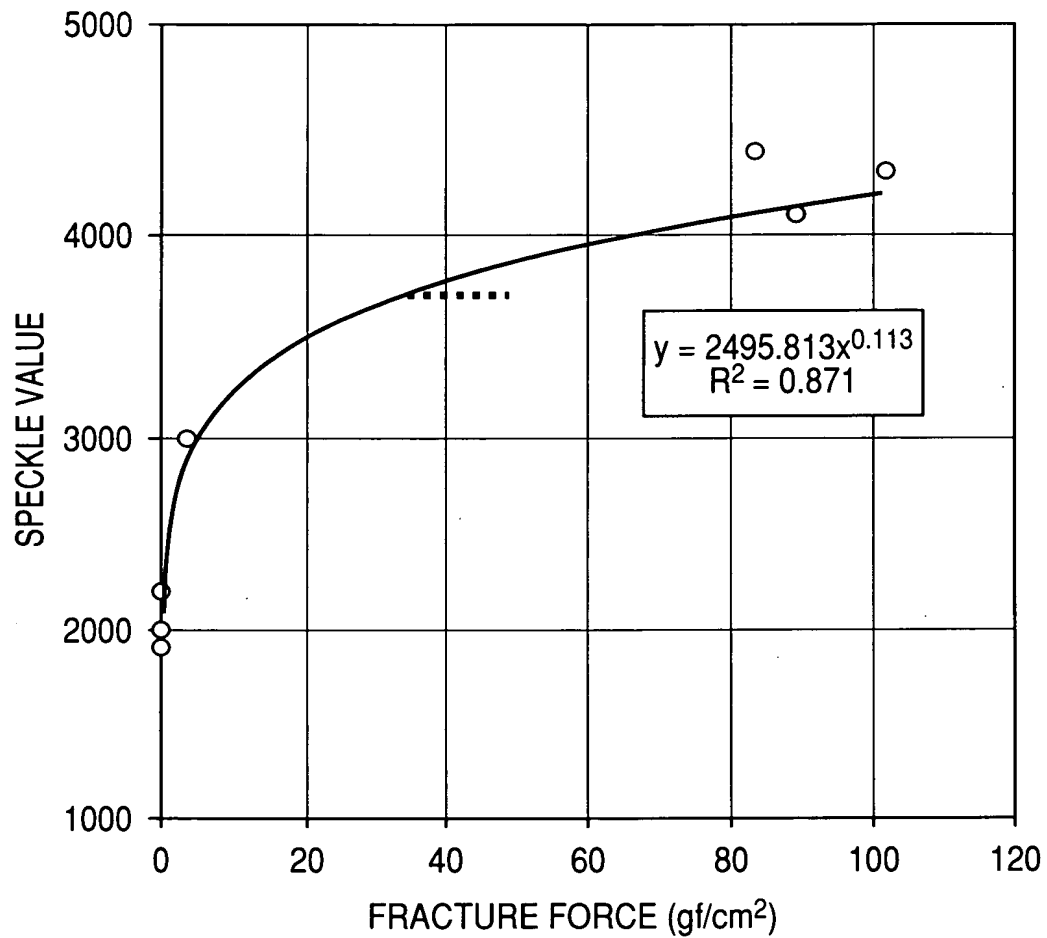
FIG. 7

RELATIONSHIP BETWEEN HARDNESS OF ALBUMEN GEL
AND SPECKLE VALUE

● PACK REAR FACE

— LOGARITHM APPROXIMATE CURVE

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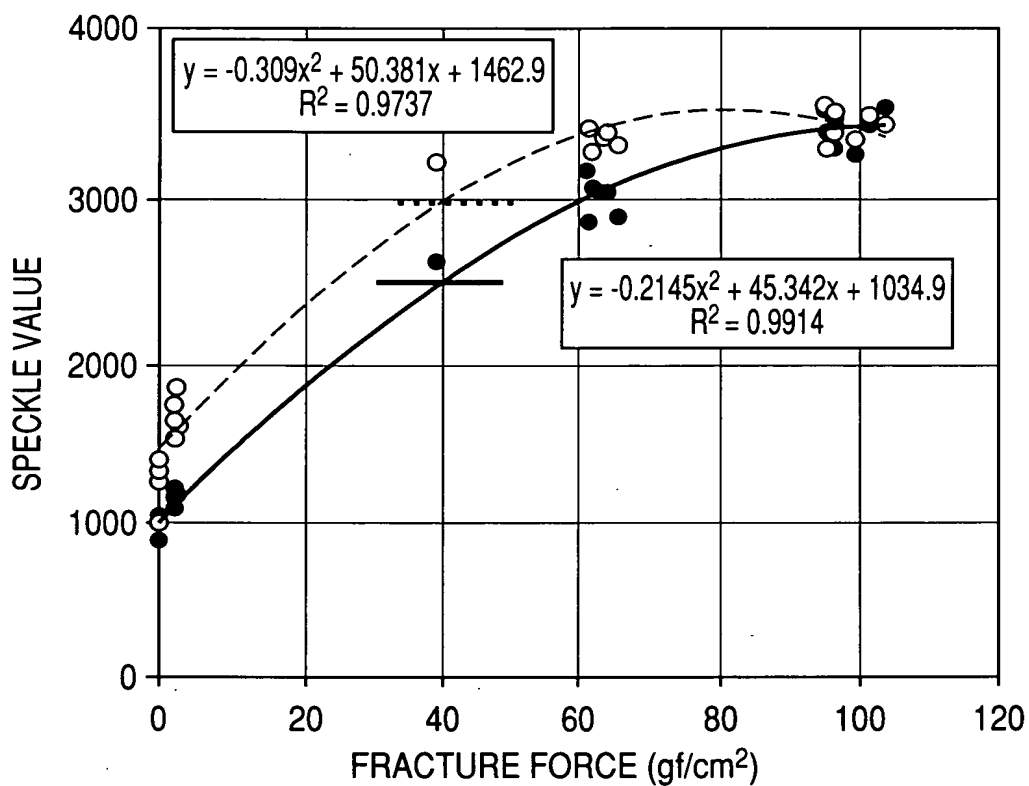
FIG. 8

RELATIONSHIP BETWEEN HARDNESS OF PACKED TOFU
AND SPECKLE VALUE

○ SPECKLE VALUE
— POWER APPROXIMATE CURVE

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FIG. 9



SPECKLE VALUE AND FRACTURE FORCE UNDER
PACKAGED STATE (HOT PACKED TOFU)

- PACKAGED STATE
- UNSEALED STATE
- MULTINOMIAL (PACKAGED STATE)
- - MULTINOMIAL (UNSEALED STATE)

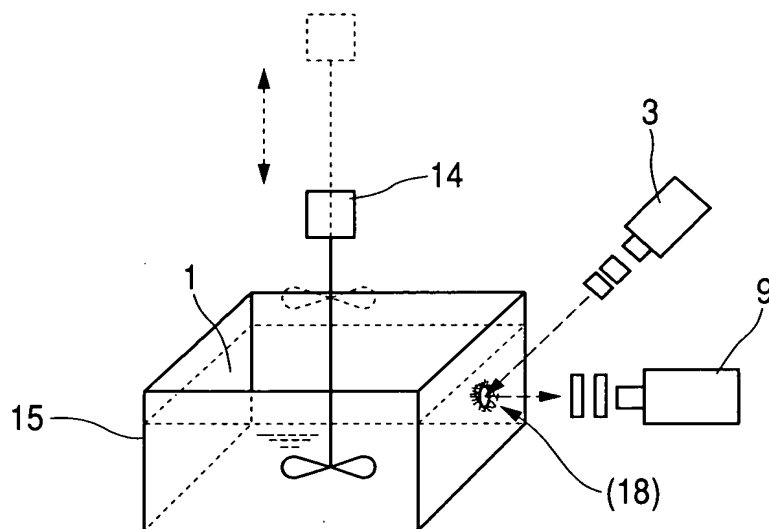
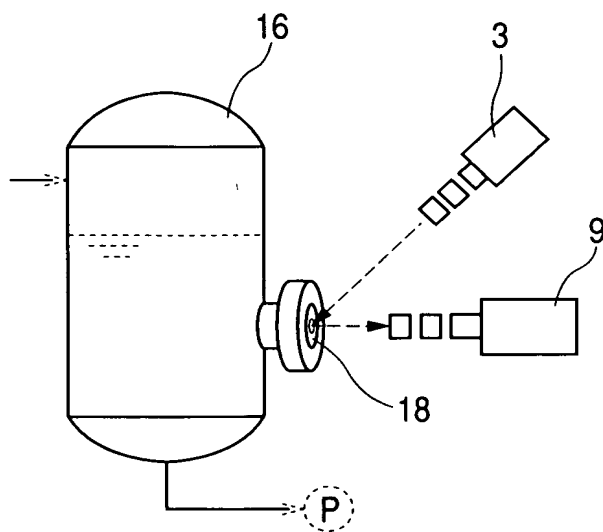
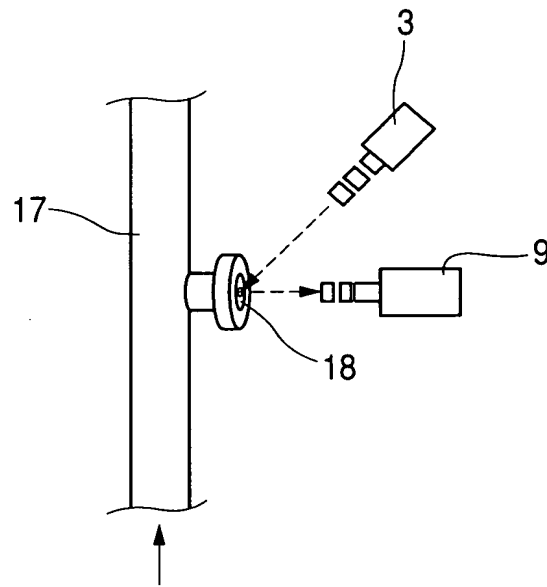
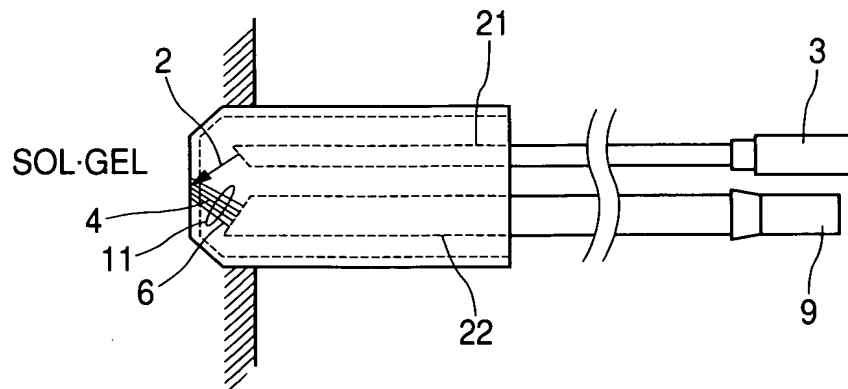
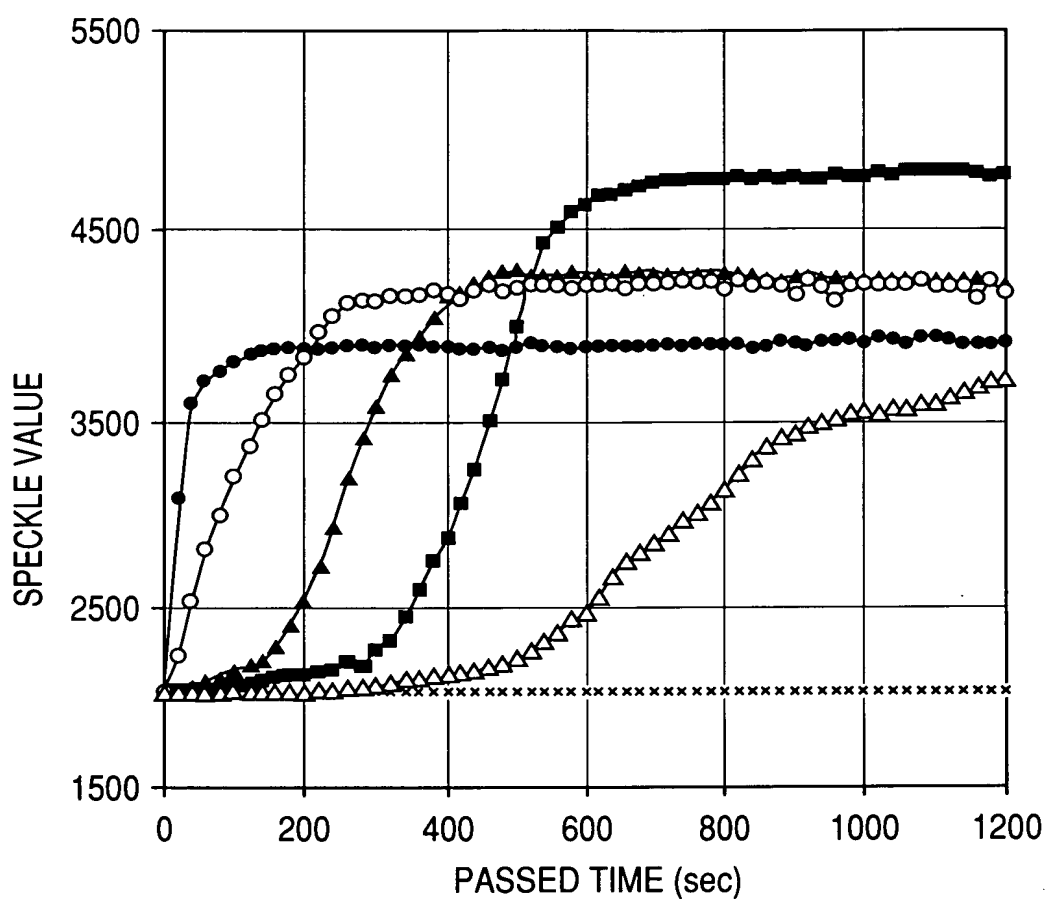
FIG. 10**FIG. 11**

FIG. 12**FIG. 13**

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FIG. 14

COAGULATION STEP OF SOYBEAN MILK BY
VARIOUS COAGULANTS

- x— NO ADDITION
- GDL
- ▲— CLEAR POWDER
- LIQUID BITTERN
- EMULSION BITTERN
- △— TRANSGLUTAMINASE

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FIG. 15

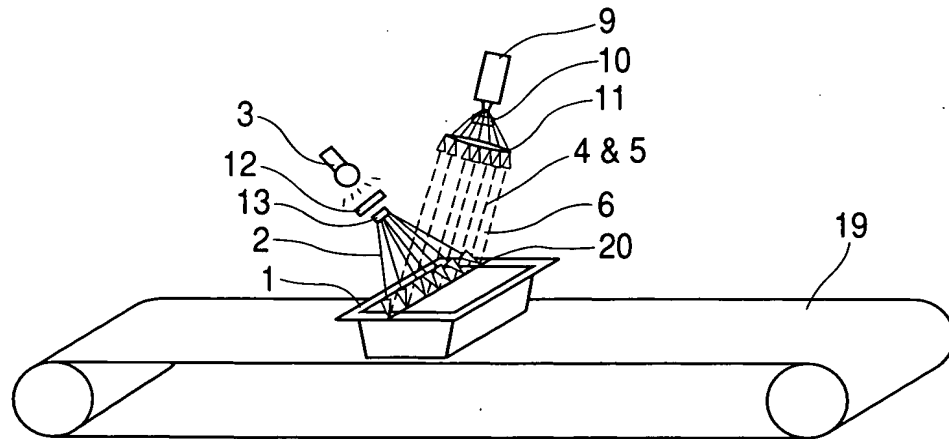


FIG. 16

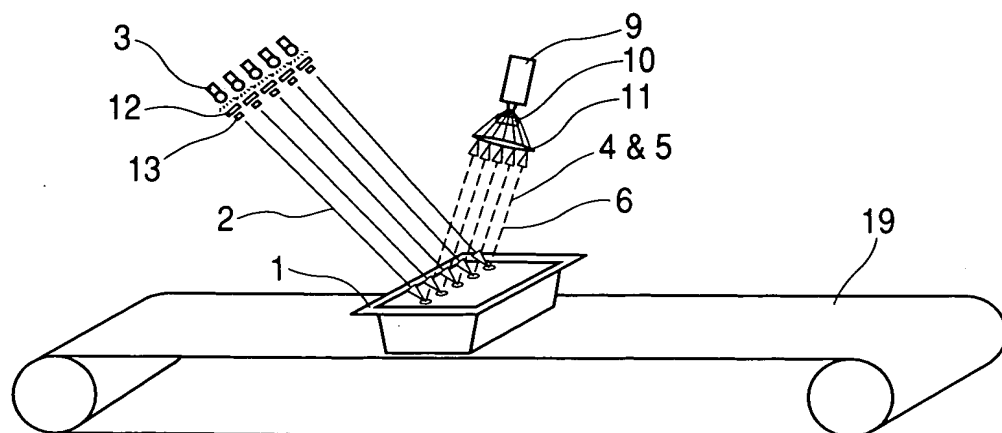


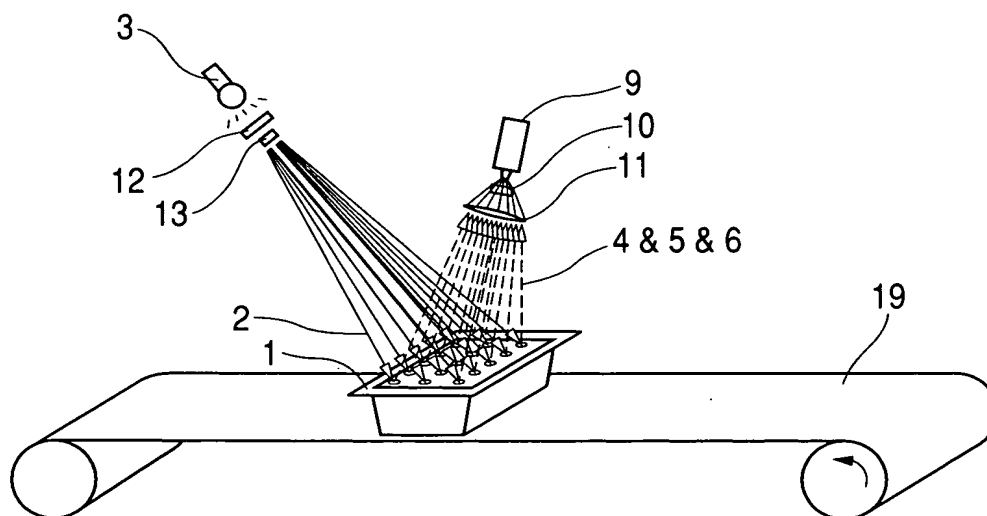
FIG. 17

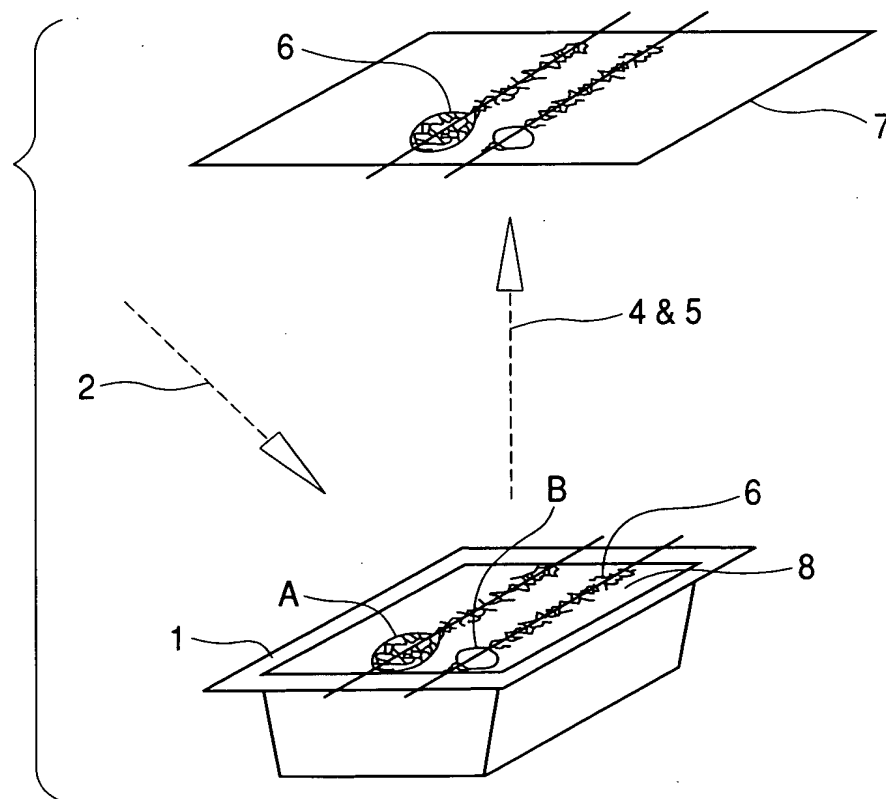
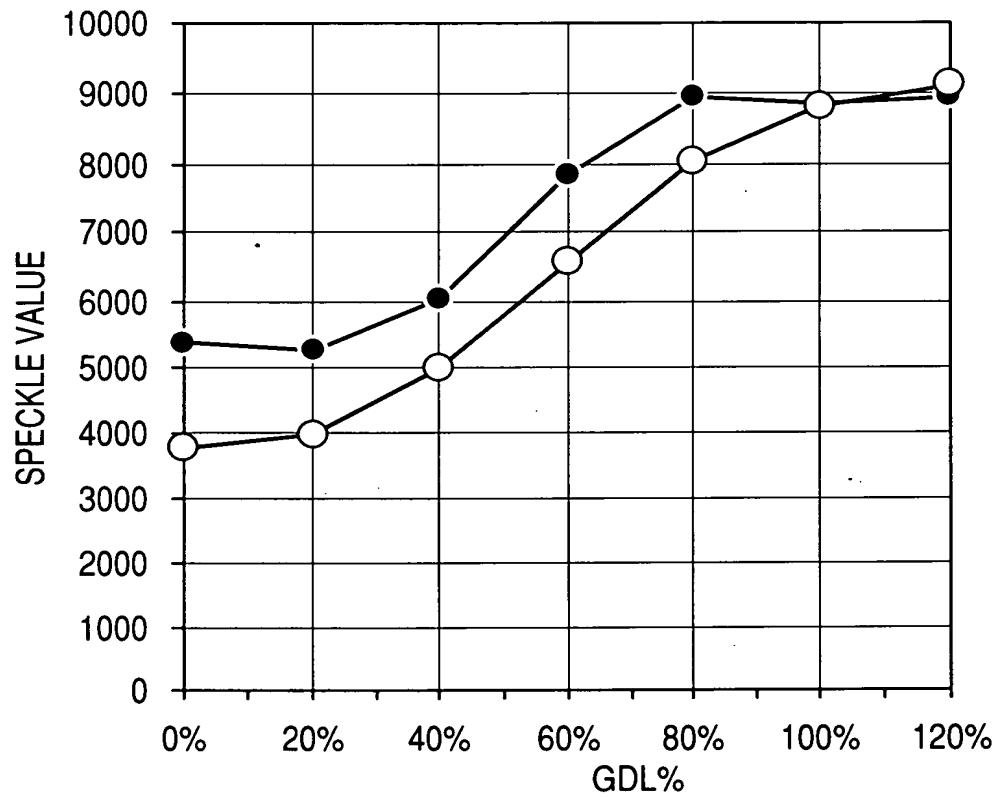
FIG. 18

FIG. 19

INFLUENCE OF EXCITATION IN MEASUREMENT OF
PACKED TOFU

— ● — COMPLETELY STATIC CONDITION
— ○ — AT EXCITATION

FIG. 20